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WAR FOOD ADMINISTRATION  
Office of Distribution

511-513 U. S. Court House  
Phone 2-1365

Fort Worth 2, Texas  
May 4, 1944

WARTIME FOOD BULLETIN

Prices and amounts of fresh fruits and vegetables on the Fort Worth wholesale market were very little different this week from last, however supplies were somewhat limited the first of the week on Texas and Louisiana vegetables on account of heavy rains, but this should be only temporary and has not as yet affected the price to any degree.

Pineapples is the new commodity we have to report as arriving this week. There was a truck load of Cuban Red Spanish variety, the ones that are so nice and juicy. These fresh pineapples certainly make a fine dessert with their tangy flavor, with perhaps some shredded coconut sprinkled over the top.

Strawberry supplies were very scarce and old and new potatoes were moderately light. We are receiving new potatoes from Texas, Louisiana and California and light supplies of old stock from Idaho, Colorado and a very few from Nebraska.

Prices of California oranges, Washington apples, celery from Florida and California, and lettuce from Arizona and California advanced this week; most of these are now selling at the ceiling prices.

Roastin' ears were lower priced and the quality was excellent. Supplies of tomatoes were heavy with a wide range in quality and price.

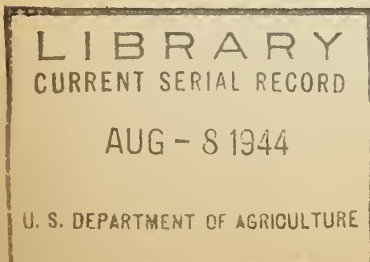
With the supplies of fresh vegetables fairly heavy on our market now, it has reached the point where quality factors have entered the picture, and is shown by the prices at which different ones are being offered. This is only natural as Spring advances and new districts start producing. There still will be some harvesting from the old fields as long as it is still profitable, but in general the quality in these old fields is not as good as it was, so careful selection should be the order of the day. At this time there is more difference in the quality of tomatoes, old and new potatoes and some lots of string beans and blackeyed peas.

The best of the many best buys this week are beans, beets, carrots, cabbage, potatoes and tomatoes.

Furnished by Charles D. Sherman, Federal Food Reporter.

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Fort Worth 2, Texas  
May 11, 1944

WARTIME FOOD BULLETIN

A large truckload of Mexican pineapples arrived on the Fort Worth wholesale fruit and vegetable market this week. They were in bulk and are still fairly green but will ripen nicely. The price is rather high but you do not have to give up points for them as you would if they were canned.

It might be well right here to point out that these pineapples, while they arrived here green, were probably nearly all mature when they were cut from the plant on which they grew. They had arrived at that stage in their growth where they were full size and had started to change from the dark green color to a faint tinge of yellow. From this stage on about the only change they go through if left on the plant is to turn yellow and soften or ripen as we would say, and this same change takes place on your kitchen window sill or if you want to hold it back a little put it in the ice box, and it is now where you can watch it and use it when it arrives at the degree of ripeness you like best. It is during this change that most of our fruits are moved from where they are grown to the market where they will be used, and it is good that this is so, because it would be well-nigh impossible to move them after they were fully ripe.

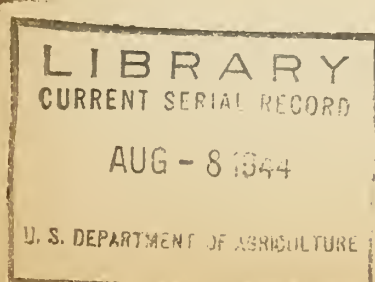
Any fruits that are picked immature will usually by the time it reaches your grocery man's store either be slightly shriveled or still very dark green. It would be well to pass these up, but on the other hand it would be well to select some of these partly colored fruits as soon as they reach your grocer and ripen them in your own home. This gives you a good selection and prevents much bruising from many handlings. Avocados, which stay green, can be selected while they are firm. Pick out the ones that are not shriveled and have a good color. They bruise badly if pinched when they are ripening, so in testing them use a gentle pressure with the whole hand.

The best buys this week are beets, cabbage, carrots, tomatoes, turnips and all greens.

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Fort Worth 2, Texas  
May 18, 1944

WARTIME FOOD BULLETIN

This week there arrived on the Fort Worth wholesale market the first Arkansas strawberries of the season. They are the Blakemore variety and very fine quality. It might be interesting to you consumers to know how much care is taken in handling and shipping these berries so that you will receive them in good shape. They are packed very carefully in quart baskets and placed, twenty-four of them, in a crate with trays between each layer so that there is no weight on the berries in any basket. They are then loaded in refrigerated trucks, spaced so that the cold air can circulate between the crates and strapped so that they will not shift while in transit. When they arrive here they are kept on cold storage until you buy them; in this way they are picked fully ripe and you will still get them before they are too soft.

This morning there were a few crates of homegrown blackberries on the market, so the local berry season is about here.

The supplies of onions and tomatoes have been fairly heavy on our market lately and the prices have declined, so that these are among the best buys now. There are also beets, carrots and cabbage, which have been best buys for so long. Blackeyed peas are reasonably priced, but there is a wide range in quality and condition. Supplies of green beans and corn are moderate with the prices steady.

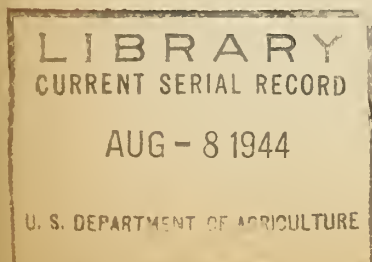
Supplies of celery, cauliflower and sweet potatoes are fairly light and the last two will continue that way for some time. The prices of these are high. Lettuce supplies have been light, but are slightly more plentiful now, with the price firmly at the ceiling allowed.

Apples are gone from the market now, but we are still getting fair supplies of bananas which are so welcome.

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Fort Worth 2, Texas  
May 25, 1944

WARTIME FOOD BULLETIN

This week the local berry season really got under way. There were Blackberries, Dewberries and Youngberries, all good quality. The prices are moderately high so far, but are expected to be somewhat lower with increased supplies. However you housekeepers who want to put up some berries this season would do well to use a few of the berries now, and not wait for them to get real cheap. The supplies of Strawberries are very light and there is every indication that they will continue so in our market with the price staying fairly high.

There were a few baskets of locally grown early peaches on the market this week. They were of the Mayflower variety and looked very nice. From East Texas we had some plums, sometimes called Japanese--we will just call them Plums. Some of them were yellow and the rest mostly red, both small. There was considerable difference in quality and price. The first South Texas cantaloups arrived this week and sold out quickly at fancy prices. We will have plenty more of these soon.

One of the best buys this week is onions and they need more attention from you consumers to help use up the large stocks we have in the State. The price declined slightly again. Most of them are Yellow Bermudas, very mild in flavor, suitable for slicing, seasoning, frying or boiling. There are also light supplies of Crystal White Wax which are practically the same except for color.

Tomatoes is another vegetable that needs more attention. The market is well supplied with very nice quality Texas tomatoes which have declined in price so that they can be used very freely now and at a great saving. They can be had all the way from all green to all ripe, so just take your choice.

We have received additional heavy supplies of Mexican pineapples and bananas the past week, so that there should be plenty to go around for a few days at least. They are very welcome too.

There are many other good buys, such as carrots, beets, cabbage, Blackeye peas, spinach, squash and turnips.

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